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Editor's Ramblings



I don't always agree with Roger Protz (I'm only jealous because he gets paid for writing about beer and I don't) but for the most part his articles are worth reading. In June's edition of What's Brewing, for example, he rightly bemoans the sidelining of the term "bitter" in favour of the supposedly more PC "amber". But further to this, one of the few minuses of the wide choice of ales available these days is the virtual disappearance of the expressions "A pint of bitter, please" or "A pint of mild, please". When did you last hear a customer say either? They have become a distant memory, like "Last orders please" and "Time, laidez gemmun please!"

It's to be hoped that the monsoon season during June didn't affect trade too much. Delivering BAE 207 on a Tuesday evening, two of four Stamford town centre pubs (i.e. no car park) I visited had no punters in at all around the mid-evening mark. In contrast the sun blazed down on me at the joint Open Day in Woodston as basking drinkers enjoyed the wares of Mile Tree, Xtreme and

Iceni. In fact all cask ale ran out and, if my information is correct, all available bottled ale met the same fate! Never underestimate the capacity of the Peterborough Branch area public for enjoying themselves and their ale on a sunny afternoon.....

The Peterborough Beer Festival is upon us again and is the culmination of a year's hard work by the organisers. Mike Lane was keen to impress on me recently that he prefers to be known as one of a number of organisers, rather than the Festival Organiser. He's right, of course – it's very much a team effort.

Don't forget that the Festival's designated charity is, once again, the RNLI – so you know what to do with your spare change.

Enjoy the Festival – and please remember to eat! Ale is important, but so is food.

Good luck!

Al

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The next issue of Beer Around 'Ere will be available on the 28th September. We must have your stories, news and advertisements by 5th September.

Please send your stories and other copy to the editor, Alun Thomas.

For all your advertising needs please contact Neil Richards MBE on 01536 358670 or n.richards@btinternet.com

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Chairman's Corner



Welcome to Beer Festival 2019 edition of the Peterborough & District CAMRA newsletter "Beer Around 'Ere". First of all, I would also like to wish all our visitors to the Peterborough Beer Festival a warm welcome. The Festival is the highlight of the branch's calendar, showcasing products from some of the

best breweries and cider makers in the country. Thanks in advance go to all the volunteers who will work at the festival this year and we ask all those interested to sign up via our new website:

www.peterborough.camra.org.uk

I must congratulate the Frothblowers for winning the Cambridgeshire Pub of the Year!! It is a while since a branch pub has won this award although we have been close on a number of occasions. I must also thank this and the other active pubs and clubs promoting CAMRA's values in the area. It seems every week there is another beer or cider festival available, showcasing beers usually from our local breweries. Carry on the good work, and you will see me there.... quite often.

Once again, I have dragged myself out of Peterborough to see what some of our rural pubs have to offer, this time visiting the branch's most southerly pub, the Wheatsheaf

in Titchmarsh, now run by former Licence holder for the Peterborough Beer Festival, Stuart Wright. He has worked his magic, turning what was a closed pub two years ago into a thriving village local. With assistance from his local drinkers, the real ale range has increased to four, all kept in excellent condition. To be fair all other pubs I have tried in our branch's part of rural Northamptonshire sell good quality real ale and really need our support. The branch will be visiting many of these pubs as part of our social events later in the year so please sign up or try them by other means.

Matt Mace

Chair

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PETERBOROUGH BEER FESTIVAL BREWING COMPETITION

The Peterborough Beer Festival Brewing Competition (PBFBC for short!) returned for another successful event this year.

In a slightly different format to 2018, there were only two categories this year: Under 4% and Over 4%, with plenty of brewers entering both classes. Competitors were invited to produce a litre of beer to be judged in one of the ABV categories.

The prize for each winning brewer is to spend a day with a local brewery to produce a firkin of their beer to be put on the Singles Bar at this year's PBF. Again, the standard of beer entered was extremely high, with only a few points separating the top few places.

The winners were:

Under 4%: **Andy Donovan**, with his beer "A New England" (3.9%). To be brewed with Xtreme Ales.

Over 4%: **Toby Mears**, with his beer "CG18" (5.7%). To be brewed with Nobby's Brewery of Thrapston.

Thanks are due to Tom at the Bumble Inn, who allowed us to take over his place for the judging – and to the local beer experts who sacrificed their time to judge once again! The PBFBC will return in 2020 with a new twist. Keep an eye out folks!

Hoppy brewing....

Mark Wroe

Pub News

No doubt a lot of the beer talk this time of year will be about the Beer Festival, so I'll make this plea to all ale fans not to ignore our pubs, where, after all, they are the only places where Real Ale can be enjoyed for the other 51 weeks of the year. To help choose a good place for a tippie, I've included some excellent foodie pubs out in the scenic local countryside, and, for those who enjoy pushing the boundaries, we stopped off at the western extremities of our Branch on the outskirts of Corby. We also have a look at some of the pub options around the Ortons.

Good News in Uffington!

It's been there forever, **The Bertie Arms**, tucked neatly away on the "S-Bend" towards the eastern end of the village, and up to recently it has struggled to live up to its setting. All that has changed in the last couple of years since locals Katie and James Genever bought it around Easter 2017. Katie previously worked at The Tobie Norris and The Periwig in Stamford, as well as Smiths of Bourne, and it is obvious that the successful high-quality approach of these pubs has been instrumental in the new look interior design of the Bertie. Inside the major structural changes are minimal, but thankfully it has returned to a two-room layout after the previous owner had mothballed the right-hand room. Now, with it back in operation as a dining room, the old bar is predominantly for drinkers, although meals are served here at busy times. However, food reservations are only taken for the dining room.



Importantly, the beer options have been much improved. There are now four handpumps, with three reserved for Timothy Taylor's Landlord, Sharp's Doom Bar and an offering from Oakham

(JHB was on when I visited). The fourth pump hosts guests, typically from local breweries, and the pump clip proudly proclaimed Brewster's Marquis. I am pleased to say that both the Marquis and the JHB were very drinkable.

This summer, having completed the interior, Katie's focus has been on the outside, where the original layout of the patio garden is being recreated, and, as with the interior, all the work looks to be of the highest quality. Another appeal of the outside patio is the resident "Bertie's Street Food" trailer, where snacks can be enjoyed throughout the summer.

The pub has become a hub for the local community, providing a venue for the Knit and Natter group, a meeting space for The Village Midwives antenatal group, and, probably more in keeping with a traditional village pub, a place for Uffington Cricket Club to celebrate victory. To cap it all, there is now a Darts Team as well.

Finally, my last word on this welcome addition to the Real Ale scene is that Katie told me that those in the know should pronounce it "Bartie" not "Bertie", apparently that was the way the family name was pronounced when it was built back in the seventeenth century.

More North of Peterborough



The villages north of the city house some of the most pleasant country pubs in our branch, and not too far from Uffington (ideally by bike!) is **The Hare & Hounds** in the village of Greatford, where experienced local landlord Steve Rigby has made

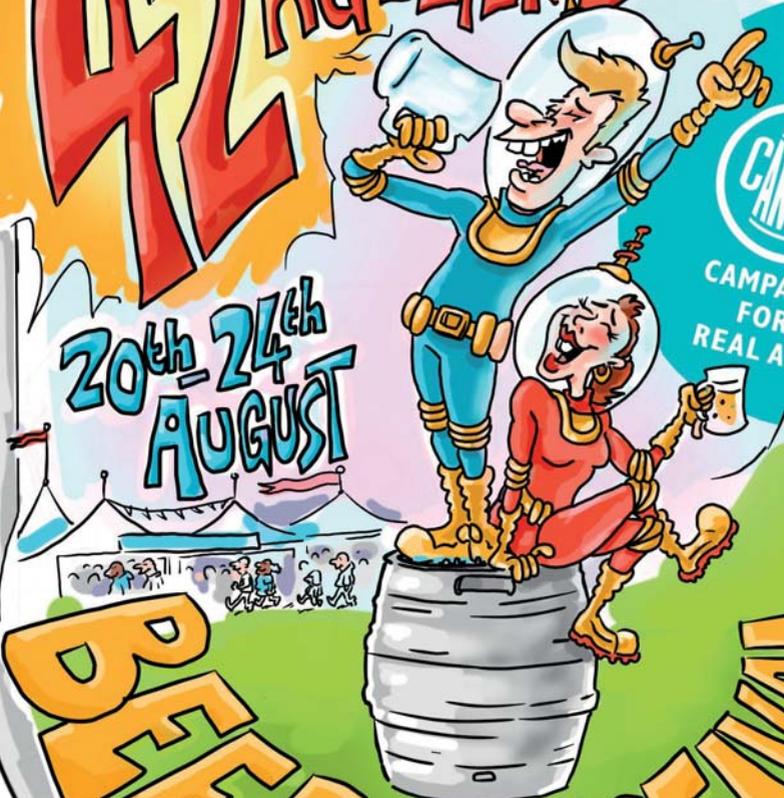
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a great commitment to Real Ale, finding room on the bar for eight handpumps, with a good mix of national and local breweries, plus Old Rosie cider. I usually take the beer brewed nearest to the pub, however, the presence of Theakston's Old Peculier persuaded me to break this rule, and I was rewarded with very pleasant pint of this rare-to-find ale.

The pub has been in Steve's hands for eight years, and he has created a great village pub that does food, rather than a restaurant that sidelines in beer. There is a central bar area for drinkers, with sections either side where good value food can be enjoyed. The pub hosts a quiz on alternate Thursdays, where a Roll-Over Jackpot can tempt many people to the pub to enjoy a beer. Another pull is the weekday "Happy Hour", when all draught beers have 50p off between 3:00pm and 7:00pm. I can only assume this Happy Hour offering is Steve's way of repenting for his sins in his past life, when, as an employee of GrandMet, he was responsible for introducing Foster's Lager to the UK.

On the road back to Peterborough there are two more pubs just off the route that we have visited for a bite to eat. **The Blue Bell** at Helpston is, once again, a very safe bet after a few years of inconsistency. This is another pub that balances food and beer very well. A central bar area caters for locals and visiting drinkers, while a separate section to the side is laid out for casual diners, and more formal dining can be enjoyed in the separate dining area ; this was ideally suited for a family meal with my mother who is in a wheelchair.

Nearby we find **The Golden Pheasant**, Etton, which has had a complete makeover of late. The multi-room layout remains, but the main bar has been opened up by a relocation of the bar counter. Here the tables can be used for either eating in groups or just gathering for a drink. The beer options were Castle Rock Harvest Pale, Fuller's London Pride & Timothy Taylor's Landlord. The pub specialises in events, and no doubt it will be popular during the summer wedding season, especially for Real Ale fans who are sometimes overlooked when weddings are planned. For regular pub goers, there are quiz nights on the third Tuesday of each month, and a Vinyl Night on the last Friday of the month with a focus on Motown, Soul & Jazz Funk.

Steve at The Hare and Hounds had given me an aerial photograph of the recently reopened **Black Horse** at Baston - he previously owned the pub before selling it on some years back. It subsequently became The Baskervilles, but after a short period of closure it has reopened and reverted to its original name. Diligently making a visit to deliver the photograph gave me the opportunity to meet Alan Spratley, one of the new owners along with his business partner, Richard Fox. The pub, at the far end of the village to the A15, has been set up to cater for events as well as serving as a comfortable drinking lounge and dining section. For events the pub has a good size function area, which backs onto the large garden. The four beers on handpump were Adnams Broadside, Fuller's London Pride, Doom Bar and Timmy Taylor's Landlord. The lounge area features a couple of pairs of wingback chairs, a very comfortable way to enjoy a pint.



If experience has anything to do with it, the Black Horse will be a success as Alan and Richard have been running **The Stage** in Market Deeping for the last 12 years. Primed with this news, we stopped off for one there on the way home. The pub has changed its image a little of late, offering entertainment geared towards the slightly older crowd, with a good beer range, which featured beers from Fuller's, Cameron's and Butcombe, along with Oakham JHB, Doom Bar and again Timmy Taylor's Landlord, on our visit. Should the big screen TV be on in the bar, there are a couple of separate rooms for eating or enjoying a quiet drink.

Around the Ortons

I had the chance to check out some of the pubs a bit further out of town, in and around the Ortons. My first stop was **The Dragonfly**, built around 1980 by the now defunct Tolly Cobbold brewery from Ipswich. It is a sign of the times that when it opened, this was the only outlet in the city for their beers, and it soon made its mark in the Good Beer Guide. The intervening years haven't been the kindest to either the pub or the brewery, but the good news is that money is being spent and, by the time this issue is out, a three-week refurbishment should have been completed. The back bar and dividing wall are being removed to create one large open-plan area with the addition of a few more TVs to show sports and other events. A new kitchen is being built, and an accessible toilet is to be added. The outside area will be spruced up for the summer, and in anticipation of a traditional wet English summer, a covered smoking area is being created. Good news, hopefully, on the beer front as well. The aim is to add a second handpump to complement the current offering of Pedigree or 6X. I then headed out to Alwalton and the old Wheatsheaf, which has been rebranded as **The Cuckoo** for some years now. This is run by the Vintage Inns group, who also operate The Fitzwilliam Arms (Green Man) in Marholm. Despite its focus on food, the large beer garden accommodates drinkers very well, and there are a couple of areas inside without place settings. The beers on offer were Doom Bar and Adnams Ghost Ship, but a third pump for Berkshire Brewery's Good Old Boy had a little sign declaring that it was "Conditioning in the Cellar", i.e. not yet available. Should the Doom Bar well run dry, fans of Coors' finest need not travel too far as, just across the road, **The Harvester** serves no other ale than this, making it one up on **The Marriott Hotel**, which serves "Craft" Beer at best, the US-brewed Goose Island Honkers Ale being a great improvement on the industrial lagers which would historically have been the only options. Heading back towards town, the next stop was **The Granary**, which not only serves as the 19th Hole for the nearby Orton Meadows Golf Course, but is also a Beefeater Steak House. The pub does have separate dining and eating areas, and a patio for the summer nights. Beer options were Doom Bar or Hobgoblin Gold. There have been a few refurbishments over the years, and

the description in our local Pub Guide from 1987, not too long after it opened, would no longer be accurate; "*Noisy Waterfall in Dining Area, Fake Flora and Fauna Abound*". Reading between the lines, I don't think the author of the 1987 guide was too impressed! Maybe the Castle Eden Ale didn't endear itself to him or her either. My last stop was on the other side of the Fletton Parkway in Hampton. **The Moorhen** is a typical Marston's new family pub, with dining and drinking areas. The many TVs make this a popular venue for sports events and the beers on offer were St Austell Liquid Sunshine, Otter Pale Ale and Butcombe Gold. Two other pumps were adorned with "Conditioning in the Cellar" tags, teasing customers with the non-availability of Hobgoblin Gold and Robinson's Pint of Thrones.

Way Out West

As I have noted before, our branch is one of the larger ones in the country, and stretches from March and Wisbech in the east to the outskirts of Corby in the west, which is where we find the village of Weldon. Like so many villages and small towns, it has been bypassed, so the pubs don't see the passing trade of yesteryear. If fact, many people heading out towards the A14 wouldn't even know there were a couple of great pubs just a few hundred yards to their left. On the old trunk road is the former coaching inn, **The George**. Although opened out a little, it retains much of its welcoming atmosphere, and boasts possibly the largest inglenook fireplace I have seen outside of a Royal Castle. When we visited in June, we were told that just the day before it had been roaring away. It will have had a lick of paint by the time this is published, and an extra handpump may well have been added to the bar to supplement the Doom Bar & Marston's 61 Deep, which was in good condition. Tucked away in the village is the other pub, a Good Beer Guide regular of late, **The Shoulder of Mutton**, home to The Weldon Brewery. On our visit, three of their beers were on offer; Hazelnut Stout, Windmill Best Bitter and Great Jib Golden Ale, and if that wasn't enough, supplementing them were Oakham JHB and King's Cliffe's 5C Golden Session Ale. The range and quality of beers here show why it has cemented its place on the beer map, and deserves all the recent accolades it has received. The pub has two main areas, a locals' bar in the front, which was originally

three separate rooms, and an events / dining area at the rear. The small plant brewery started operating in 2014, but due to demand a lot of the brewing now takes place off site.



Both pubs in Weldon offer Sunday Lunches for under £10!

Mark Finney



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Brewery News

BUMBLING BREWERY



More and more beer is being brewed these days and they continue to sell well. Head Brewer Tom has two beers planned for this year's PBF – a brew for the Singles Bar and another for the main. Both are currently in the workings and being extensively tested!

Mark Wroe

CASTOR ALES

www.castorales.co.uk



Well folks, it's that time of year again, the Peterborough Beer Festival. We're planning a Festival Special to celebrate the occasion and are hoping to emulate our successes of last year. It'll be a hoppy, fruity, malty offering befitting such an auspicious event! Speaking of the Festival, we're pleased for our artist-in-residence – John Elson – who has again designed the Festival logo. It's no wonder he doesn't have the time to design our seasonal specials. It just means we'll concentrate on our award-winning core offerings.

Cambridge Beer Festival requested a 5% lager for their Festival in May, which made us scratch our heads. Could we deliver the goods on our quirky kit? Luckily the weather was kind in March and the brewhouse didn't strain too much to produce and maintain the lagering process, and the end result was a delightful Pilsner lager. Our first stab at this style, and it won't be our last. We predict Real Lager to take off if we can't import the real stuff in the future. It was brewed to celebrate the anniversary of the first moon landing, and is a play on Neil Armstrong's immortal words: One Small Sip For Man – One Giant Slurp For Mankind.

Never ones to hide their light under a firkin, the Castor team are proud to announce that they are “remainers”. In the ten years that Castor Ales have been in business (yes, it's ten years since they started on this crazy journey), they have remained in Castor. In fact they remain the only (award-winning) brewery in the village! What's more, they remain true to the ideals of brewing the best beer they can (bearing in mind they can never get the best ingredients because every other brewery sees to get the best ingredients first).

Have a great summer. See you all on the Embankment!

Duncan Vessey

DIGFIELD ALES

www.digfield-ales.co.uk

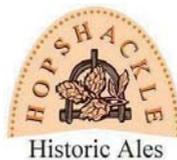


Please see the separate article “Digfield Double Up” for news of the brewery's latest triumphs!

Dave Waller

HOPSHACKLE

www.hopshacklebrewery.co.uk



We are well into the “Golden Ale” season now, with hot summer days interspersed with occasional rainy ones, which epitomises the English obsession with the weather. This beer style is a bit of a “lager crossover” with some brewers actually using lager malt to give that golden colour, but then loading the beer with lots of hops for those distinctive citrusy, tropical fruit and intense hoppy resinous flavours. These beers are the route by which many of the new generation of real ale drinkers are introduced to the wonderful world of craft beer and its myriad of styles, flavours and colours.

At the moment I am working my way through brewing my range of golden beers as they, like my other beers, are made on a rotation to create more interest and give drinkers an ever-changing variety of things to try. The golden beers PE6, Cascadia and Ballast are brewed and gone and coming up next are Vespa (3.8%), Pekara (4.0%) and Humopus (4.3%).

Another batch of Nagging Goat (4.2%), the special I make for the Goat at Frognall and the Nag's Head in Bourne, is now ready and being delivered. It's gone really well and is packed with lots of complex flavours of malt and fruit – and a good dollop of treacle added in the kettle boil gives a lovely background flavour of toffee. Being a brown traditional bitter, it's ideal for one of those occasional rainy days that intersperse the hot and sunny ones we are all so familiar with.

Nigel Wright

KINGS CLIFFE BREWERY

www.kcbales.co.uk



Please see the separate article “Classy Kings Cliffe Claim Awards”, featuring the brewery's latest triumphs!

In other news - Jez has been trialling a new beer in recent weeks. This is an IPA named B5, at a strength of 4.6%. Look out for this beer in the summer!

Don Rudd

NENE VALLEY BREWERY

www.nenevalleybrewery.co.uk



The brewery has enjoyed several successful beer festivals recently and enjoyed a very busy time at the Oundle Food Festival in June. It has had a couple of pump takeovers at the Artichoke in Norwich and the

Tobie Norris in Stamford. They have confirmed stands at Peterborough Beer Festival in August and Nottingham Beer Festival in October.

The brewery has invested in new technology with a new CIP unit (see photo) for more efficient cleaning of tanks and a Hop Bucket for more efficient drying of hops. There is also now in situ a massive new tank, recently arrived from the Czech Republic, for brewing lagers.



Two new beers are now available in 440ml cans – Hop Stash and Bitter & Orange.

Bill Taylor

ROCKET ALES

www.rocket-ales.com



Rocket Ales picked up some very good reviews for their beers at the Cambridge Beer Festival. Apollo 11 (3.9%), Lunar Module (3.8%) and First Man (4.2%) all sold out at the event. Sales of these three beers have also gone well at other outlets.

Rocket beers also made an appearance at the “Booze In The Pews” Beer Festival at the All Saints Parish Church in St. Ives, held in June.

A range of beers from the brewery will be on offer at the Frothblowers, Werrington, on Friday, July 19th. This date is the 50th Anniversary of Apollo 11 entering into orbit around the moon. The actual moon landing happened the following day, 20th July 1969. Beers available should be Apollo 11, First Man, Lunar Module, Komet, Vostock and Black Arrow Porter.

Don Rudd

XTREME ALES

www.xtremeales.com



Things are getting busy down at Alefric Square these days. Not only are there a few breweries, but a new meadery has moved in.

Xtreme (along with Mile Tree) helped out with an Open Day for Iceni Meadery by putting on a few firkins of ale, which sold out rather quickly!

Their new Milk Stout recipe has been going down rather well, with stock sold before it's even in the mash tun! They will always be sending beer along to PBF, the highlight being a Festival special with the theme being "42" – it is, after all, the 42nd PBF – and maybe a reference to a hitchhiker's guide?

Mark Wroe

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even to give drink away, as if there are no restrictions on it.

Well sadly there are! The first restriction is the damage that can be done to the business, and no one ever realises their consumption can move a profitable business into loss making, because they just don't realise how much they take! The same can be applied to allowing staff to consume freely also. We had a client that ended up bankrupt because he consumed enough beer, and his wife with wine, that a gross profit percentage that struggled to make 42% was reduced below 28%. Another client drank almost 30 pints a day.

Needless to say they didn't stay in business long!

Just as significant are the requirements of HMRC. There is a place on everyone's Self-Assessment Tax Return to adjust for personal consumption. We don't however encourage the use of this facility. We prefer our clients to pay for their own consumption, just as customers do. This way they come to realise how much they take, and we're pleased to say, generally adjust their habits.

The VAT implications need to be considered also. HMRC take the attitude, quite rightly, that if you claim the input tax on the purchase, then you must account for the output tax, even on goods you have consumed without paying for them. This is the VAT element only at this stage, and is in addition to the personal consumption adjustment in the previous paragraph. Despite protestations to us that none was ever personally consumed, we have had the odd client assessed and fined for a shortfall. HMRC went through the sales versus purchases of the licensee's favourite tittle, to discover there was shortfall. The client claimed that line cleaning was to blame, but even after that was adjusted for there were a few 22 gallon barrels difference between purchases and sales.

As with all things involving HMRC, they never appear to carry out an inspection, or enquire into matters as soon as they have been incurred, but generally after a year or two has passed. The final assessments can then be quite staggering in magnitude, and the resultant interest elements added to the fines can be business destroying. So look after the business, not your own needs, and pay for what you consume. As one HMRC officer once said to a client "just because you are stood that side of the counter, does not entitle you to free goods, or to give them away without paying the tax"!

To discuss any issues this may raise, please call us on 07899 947578.

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In addition to our massive range of drinks, our location on the embankment of the River Nene in the heart of the city creates the perfect festival atmosphere. With live entertainment every day and a wide choice of food vendors, we have all the ingredients for a day or night out to remember.

We believe in getting the best selection of beers for people to enjoy and continue to talk about long after they have finished drinking. For serious aficionados, we have an exclusive selection of rare and one-off specials from local and national breweries on our singles bar. We aim to cater for everyone, so gluten-free, vegan, low-alcohol and alcohol-free options are available across the festival.

For those of you who prefer things a little fruitier, we have a great selection of British perry, cider, wine and gin.

Beers

We will be serving approximately 400 draught real ales including old favourites, beers from very small micros, many from new breweries, and some produced specially for the festival and beers from our LocAle breweries.

The majority of the beers will be served by gravity – straight from the cask in the traditional real ale way. Back by popular demand however will be the KeyKeg bar, introduced for the first time in 2016. Our aim is always to have every beer ready and

available from the opening session – we do not hold back any beers. As always we will be serving beers of many styles including milds, bitters, porters, stouts, speciality flavoured beers and a few real lagers. We regularly get asked for a beer list ahead of the festival – this will be available to view on the website from around July onwards.

Glasses

Commemorative glasses bearing the festival logo will be available as pint sleeves and half-pint tankards. They will be oversized so that we can guarantee that you get a full measure when the glasses are filled to the line. Festival wine glasses and gin glasses will also be available.

Cider & Perry

The cider bar is with us, as always, serving one of the best selections of traditional cider and perry to be found anywhere. This year we will have around 80 varieties.

Wine Bar

The wine bar will be selling traditional country wines, still and sparkling grape wines from English vineyards.

Gin Bar

The Gin Bar will again be at the festival next to the wine bar to satisfy the ever-growing demand from gin lovers everywhere! We will be bringing you a range of around 50 different and unique gins to sample.

World Beer Bar

The popular world beer bar will be selling an extended range of bottled beers from around the world.

Soft Drinks

The Escape Bar will be selling a range of soft drinks, crisps, ice cream, sweets and cigarettes. Children's drinks are available for a mere 50p.

Food

There will be a wide selection of foods available including burgers, fish and chips, pizza, Cornish pasties, noodles, German sausages and French crepes, hog roast, kebabs, as well as traditional pub snacks like Pipers crisps, olives, pork pies and Scotch eggs. For those with a sweet tooth, seek out the popular sweet stall or (if brave) try the scorpion chilli chocolate!

The Workers

The festival is organised and run by members of CAMRA who are all unpaid volunteers. We always need more help so why not give us a few hours of your time if you are a member.

Children at the Festival

Lunchtime or early evening is the ideal time to bring the family, as there is always an easy going, friendly atmosphere. You can bring the dog (on a lead), the picnic table, food and soft drinks but you must not bring your own alcohol. There will be a fairground at the back of the festival.

Venue

The Beer Festival will be held in massive marquees on the River Embankment, Embankment Road, Peterborough PE1 1EF. The site is only a few minutes walk from the city centre, bus rail and coach stations. A taxi rank will be provided to enable you to get home without driving. REMEMBER beer festivals and cars don't mix.

Disabled Access

The site is on one level, on grass, and disabled toilets are provided at the side and back of the site. Wheelchairs can be sourced but we do need advance warning. Taxis and cars carrying disabled passengers are permitted to cross the Embankment and drop off at the festival entrance.

Other Stalls

On site you will find tombola, pub games, the CAMRA shop, a T-shirt stand, traditional sweets, pickled egg stall and the RNLI will be at the front gate asking for your small change.

CAMRA Members

CAMRA members get reduced entry to the festival for all sessions.

There are many other benefits too, including free or reduced entry to over 160 beer festivals throughout the UK. To find out more or to join online, visit www.camra.org.uk/benefits. If you're not a member you can also join or find out more at our membership and information area or simply have a chat about what we do, ask about beer, pubs, brewing and more.

Opening Times and Prices

Tuesday 20th August

Trade Session 3pm, 5.30pm to 11.00pm - £5,

Wednesday 21st August

Noon to 3pm - £2, 3pm to 11.00pm - £5

Thursday 22nd August

Noon to 3pm - £2, 3pm to 11.00pm - £6

Friday 23rd August

Noon to 3pm - £2, 3pm to 11.30pm - £6

Saturday 24th August

Noon to 3pm - £2, 3pm to 11.30pm - £6

(CAMRA, SPBW & EBCU members Weds-Sat before 3pm-£1, Tues-Sat after 3pm-£3). Pass outs available after 5pm. No admission or re-admission after 10.30pm.

BAR HUNTING IN MELTON MOWBRAY

Having gone to Leicester in the morning, and with an afternoon free, I decided to break the journey back at Melton Mowbray and visit a few of the pubs within a fifteen-minute walk of the station. (A point to note: this would be easier on a Saturday as many pubs now open later during the week). First stop was the **Anne of Cleves**, the self-proclaimed oldest pub in Melton. Part of the building dates from 1327 and its ancient, massively thick walls contain a gently modernised single bar room. The pub's age oozes from its walls, stone and tile floor and the heavy beams spanning the ceiling. No guests today, but the seasonal Everards Tighthouse Ruby Ale at 3.9% was a welcome whistle-wetter. A nice touch is the slates above the bar acknowledging their local suppliers.



The Grapes, on the market square, is an old town centre pub, now a single roomed sports bar. Popular with the young, its only real ale was off and so was I! Onward to the Kettleby Cross, a Spoons new build. Stepping inside you are confronted by the usual beer plaza, epic bar and warehouse filled with many tables and chairs. Beer (Brains Bread of Heaven, a 3.8% amber bitter) was in good condition and properly priced. Warning: Rant Alert! As usual on a midweek afternoon, I was – after the staff – the youngest person in the place! So why is it 87 paces to the loos, up two flights of stairs, in a

new build? These are the customers who keep the business ticking over. Someone needs to check his customer demography – here is an opportunity for the growing band of local micro-pubs.....

Next stop was at the other chain of sports/food pubs in the town, Stonehouse's "**The Cutting Room**". Another beer plaza (originally the Regal Cinema), where changes in floor height and booths helped break the place up. The Purity Mad Goose Pale Ale (4.2%) was pleasant. As I sank into an armchair (deep enough to make me wish I'd bought a jug of beer!) I realised that the true joy of the place was the sole member of the bar staff, a lass who combined the job of collecting glasses and plates and, as I stood to leave, noticed my now empty glass and offered to fetch me another! Damn it! I'm married....

In total contrast to the last two pubs was the BeerHeadZ micro pub, which operates out of a Tudor town house-turned-Edwardian gents' outfitters, complete with original cast iron and glass awning.



There were at least a dozen different beers, half of which were on beer engines. Fitted out in builders' hut retro chic, it is staffed by an enthusiast who makes a point of proffering tasters first! Blackjack's traditional golden bitter, New Deck (4.2%) might be at the upper end of bitterness for me, but was in good nick.

I wish them well. Visible from the door was a new sports store, clearly marked the "**Three Tuns**". Another loss to the registry?



Owing to four pm openings my circular route had to be amended. So next was the **Noel's Arms**, a traditional street corner pub with its door in the corner. Again, the bar and snug have been knocked into one, creating a space not much bigger than some micros, leaving a central fireplace which opens on two sides.

There is more space to stand than to sit, making it well suited to hosting festivals and live music.



As I sat sipping Lincoln Green's Tuck Porter (4.7%), I pondered whether this could be a prototype for the next "All-welcome Inn" (Tolkien). Yeah – OK – I googled it. As four o'clock approached I headed back up Burton Street to the **Gas Tap**, a micro micro. The beers, served straight from the chiller-jacketed barrels, sat on the stillage in the barroom.



It was three deep at the bar as a group of seven genets pondered their beer choices. As both the Boat (and the train!) awaited me, I swiftly chose Massey's Original Mild (4.0%). Apparently "a wise choice!" I concur. Striding down the hill, gravity on my side, I quickly arrived at the **Boat**. This is another

old pub; snug to the right, bar to the left (no doors), actual fires, CAMRA citations and four good beers – what's not to like? I hadn't had a Bass in a while, and as I supped one, I thought "What a grand waiting room for the train (when it's open)".



Off peak return on Saturdays - £19.45 from Peterborough (and a third less with railcards) with plenty of good pubs (and the pies), all to be reached in a circuit of about a mile. Interested? Finally, a Thought for Sharing. If you were to settle down in front of the telly with a pack of supermarket "innies"; the only "crack" you'll get is as you open the next can.

Remember – Pubs Are People Places!

Mick

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LONG ARM OF THE LAW

“Your driving is a bit erratic. Have you been drinking Sir?”

I first encountered serious real ale drinking at Eynsham Police training school in the autumn of 1976. The bar at Eynsham, in Oxfordshire, sold Hook Norton bitter and we trainees did our level best to make them a profit. Our class there comprised a motley crew from County forces all over the UK - and a weird bunch they were. Nevertheless we all got on and helped each other through the various lessons and training sessions. I was a good few years older than most of the others, and they called me Grandad!

I had practised alcohol consumption whilst working behind the bar of my local village pub. The tight-fisted Scots landlord did let me sample his whiskey bottles after closing time though, and to his horror I decided my favourite was the Irish Jameson's. He and I eventually fell out as he wrongly thought that I was being bought too many drinks by his customers. The truth was that he was a miserable bloke and they seemed to like me better. Whatever!

My Police career progressed and I enjoyed several years working in the traffic department. Detecting drunk drivers is not difficult as they often drive so carefully that they stand out a mile! I'd been breathalysed myself prior to joining the Police when I over-confidently pulled out in front of a Police car one dark evening. Fortunately I just passed the second test at the station. Do remember that two and a half pints of cooking bitter is just about on the limit, for a man of average build. I remember breath-testing one driver who had already been very sick in his car but he somehow passed the old type glass tube test system and my station sergeant allowed him to go home - but did retain his car keys for the night. He didn't argue and owned up to having consumed six pints of strong lager and a Chinese meal. The new small roadside breathalyser machines used today will not be so forgiving.

During this period, the miners' strike took place and we enjoyed a large portion of overtime at various locations including one up near Grantham. Our Metropolitan friends became notorious for upsetting the resident drinkers at the Black Dog pub with their rowdiness and forceful chatting up of the local talent. They had money to waste and the local girls were willing to accept some of it via drinks and whatever! Our County forces always regarded the Met boys as being a bit rough and ready.



Around 1986 I applied to become a Scenes of Crime Officer and realised that the sergeant SOCO at HQ always had a drink in the HQ bar at lunchtimes. I therefore offered to take the daily dispatches to HQ and managed, on occasion, to buy him the odd pint. This may not have hurt my subsequent application to join his department as I don't remember the interview being too testing. SOCOs work closely alongside the CID and on passing my SOCO course (and enjoying the heavily subsidised bar) at Hendon Police Training School I became a Detective Constable.

I soon realised that CID work, at that time, was not too far short of what was portrayed in the TV series 'The Sweeney'. The sergeants tended to be mature chaps and all of them kept a bottle of Scotch and some paper cups in their desk drawer. For use in times of stress you understand? On a late

shift we were allowed to visit pubs after 8.00pm for intelligence gathering purposes. I was taken along with my CID shift and enjoyed the banter. I'm not sure it made me more intelligent!

We had a lovely Police social club and many a happy evening was spent there. The prices were very cheap and frequent functions almost guaranteed broken marriages and wobbly walks home. I know of at least one couple, both married to other partners, who managed to get their car right into the local river at about 2.00am one morning, following a do at the club. Two divorces were not long arriving. If you drove whilst 'inebriated' and got stopped by a local officer the odds were that you could get away with it and even cadge a lift home. Those days are long gone!

One day the new Caffrey's bitter arrived at the club in bulk. Word got around the office and we all enjoyed a cheap sampling session, after work. Oh boy, the headaches we had the next day. That stuff was damaging and although 'quantity' drinkers, we weren't used to its strength. Our CID Christmas functions there were famous, starting at noon and continuing through the afternoon, concluding with a disco in the evening - many a new relationship or scandal being the result. Several years running I wandered home bouncing off shop windows after drinking a blend of beer, wine, port and Jameson's! I'm far too old for that now. Alun Thomas might give it a go though?

As a good CID officer, you were expected to enjoy drinking but be able to remain standing up (minimum requirement). After any major incident, a murder or suchlike, we would work all day and then have a debrief at a local hostelry. Rounds of drinks were bought in descending order of rank, and woe betide the DC who didn't offer to pay for a round when his turn came. No incident room overtime, the next time, for him. After perhaps being called to the incident at 3.00am it became a very long day and drink was required to de-stress! We saw some things that don't need describing here.

It was a great time to be a copper; if you did your job well and weren't a drunk you could enjoy a good drink amongst pals (often on overtime expenses) and also get sympathy for the inevitable hangover. Happy daze!

Mind how you go.

Andy Reynolds

Editor's note: The Black Dog in Grantham High Street is still going strong – as is Andy's ban from the premises..... and I wouldn't be too sure about my ability to combine beer, wine, port and Jameson's! On a serious note, Andy's contention about how much "cooking bitter" can be consumed whilst remaining fit to drive MUST NOT be seen as a general guide.

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WAITS AND MEASURES



CAMRA's Oldest Columnist, Gordon Bunting, continues his look back over life in a Stamford pub during the post-war years...

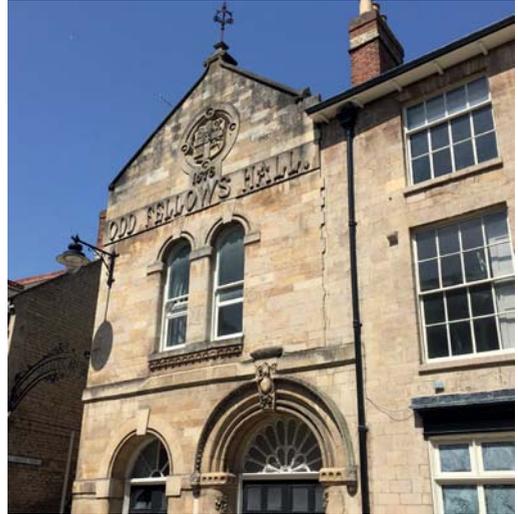
You may recall that our family took over the Burghley Arms, in Stamford's Sheepmarket, in 1939.

Once the war had well and truly got a grip on the country, rationing came into existence – and not just on the food front! Pubs were only allowed one bottle of whisky, one bottle of rum and one bottle of gin per month. Brandy could not be located and vodka wasn't generally in demand. Ale, though, was a different matter, and although it was rationed pubs were permitted five 36-gallon barrels per month.

Even this wasn't enough to keep thirsty drinkers happy, though, and assistance came from an unexpected source. A "foreigner" who lived at Wothorpe, on the outskirts of town, set up shop in what is now Santander Bank in the High Street, selling bottles of wine. No-one knew his name, but clearly he didn't brew the wine so he must have been importing it somehow. Customers, who were only allowed a couple of bottles at a time, would queue down the street. Dad queued, then Mum, then me, and then we went back and queued again, often disguised in mufflers or an assortment of hats! Everyone else was doing the same and nobody fooled anybody – least of all, I suspect, the proprietor.

Drinking outside official hours was rare – the local constabulary made sure of that – but perversely they also came round to ensure that pubs were open when they were supposed to be. If a pub had run dry, it had to be open – even if all it could offer was

water. Failure to be open meant a visit to court and a wiggling from the magistrates!



Another occasional visitor was the Weights and Measures official, who was based – aptly - in the Oddfellows' Hall, across All Saints' Street from our pub. In those straitened times it was sadly not uncommon in some pubs for spirits to be watered down, although I should add that the Burghley Arms was not one of them.

Also across the road from us was the Albion (later St. Jacques and the Otter's Pocket). The landlord was a former Sheffield United footballer called Albert Francis, and when I was sixteen he allowed me to stand in the side passage of the pub and sup halves of bitter. Old habits die hard though – even when I was old enough to drink legally it was the devil's own job to persuade him to let me bring my pint into the bar!

Gordon Bunting

FROTHBLOWERS FOCAL LOCAL

Ever innovative, the Frothies held a Focal Local Festival between 21st and 23rd June, sourcing local ales to celebrate Werrington Carnival. Said ales included a sponsored guest from Mile Tree Brewery in aid of the local scouts – a worthy cause.

On the premise that every picture tells a story, our photographic record of the event does just that!



RANTERS' CORNER

THE RED REVULSION

I know I lack a sense of humour, but I couldn't see anything remotely comical about the revelation that there is to be a crowd-funding event to help bring back Watneys Special in Party Seven form, presumably to appease the hipster culture and those who know no better. Even if this is meant to be a joke – IT AIN'T FUNNY.

Those of us of a certain age who had the wretched stuff foisted upon us in the 1970s will struggle to see the humorous side – or even the point. And – more pertinently – any connection with the name of an organisation that bought up and closed down dozens of worthy breweries and wantonly vandalised hundreds of pubs - in the name of "Watneyisation" - must be rejected, spurned, spat out in the manner the original 70s product deserved.

AI

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CLASSY KINGS CLIFFE CLAIMS AWARDS....

....WHILE DIGFIELD DELIVERS A DOUBLE!



Good news for two of our local breweries! Kings Cliffe Brewery has won two awards at this year's Northampton County Beer Festival, held at the end of May.

P51 came first in the Porter category and then went on to claim joint runner-up position in the Overall Champion category.

KCB has form at Northampton; the Festival has recognised the quality of beers from the brewery on a previous occasion. In 2017, Jez O'Neill picked up three awards for his beers No. 10, 5C and 66 Degrees.

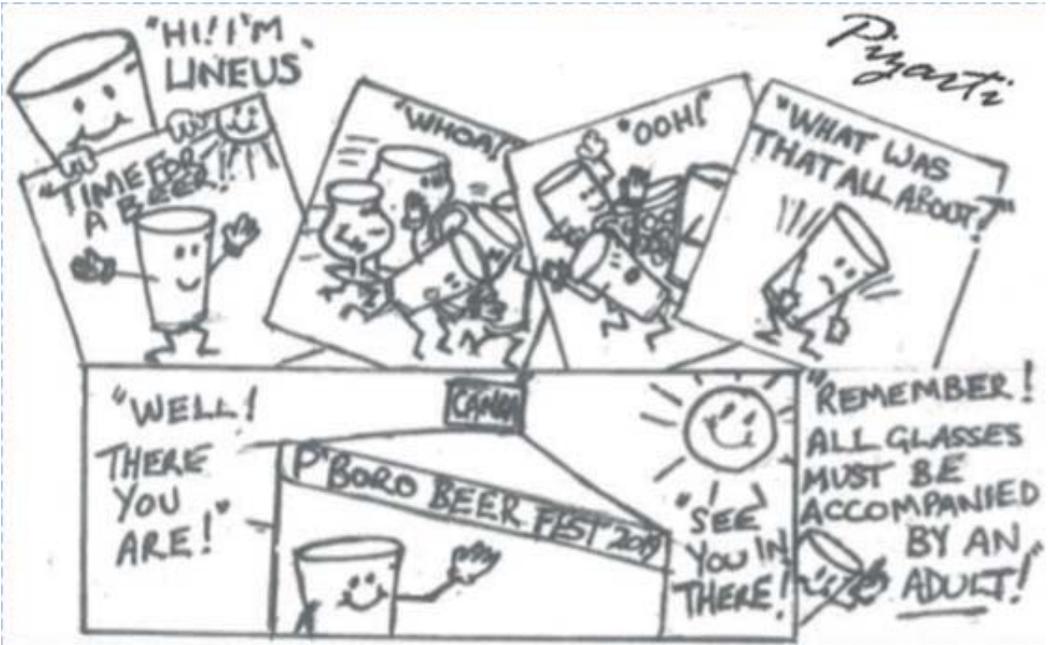
Representatives from the Northamptonshire CAMRA Branch will, at some point in the near future, journey over to the brewery to present the awards.

Don Rudd



Also successful at the Northampton County Beer Festival were Paul and Mike of Digfield Ales. Mad Monk came out on top of the Strong Bitter class while Chiffchaff came a creditable third in the Golden Bitter category. Awards to follow....

Dave Waller



ENTERTAINMENT

at the Peterborough CAMRA Beer Festival 2019

Tuesday 20th August

Open Mic with Stacey

With the popularity of Open Mic evenings ever increasing in pubs around the Peterborough area, this has now become a regular feature of PBF. We simply have to give another opportunity to some of our less well-known individuals to show off their unique talents on the Beer Festival stage. This event will again be hosted by Stacey, so if you would like the opportunity to appear, do please contact her **IN ADVANCE** to register your interest.

Stacey can be reached here:

vocalsoulmate@hotmail.co.uk

On stage from around 7:30pm

Wednesday 21st August

Ramshackle Serenade

What started out as a bit of fun in the kitchen and has gone from strength to strength! Ramshackle Serenade are a four piece, a three piece, sometimes a duo or a five piece band (or more if the mood takes us).

Performing the finest "Swingabilly" music around, Ramshackle Serenade have a happy vibe playing Rock and Roll with a twist. Songs are given the Ramshackle treatment much to the enjoyment of many and especially their happy band of followers, The Serenaders. With cool vocals, Rockin' Gretsch Guitar, Thumping Blues Bass, Legendary Drumming and the odd tambourine, harmonica, or kazoo all thrown into the pot for good measure.

Ramshackle Serenade have played in venues and at festivals up and down the country and love to get the audience jumping, clapping, stamping, kazooing and singing with their 'Ramshackled' take on classic tracks plus their own original material. They have shared the bill with some amazing acts over the years including the likes of Johnny Marr, Frank Turner, The Selector, Fun Loving Criminals, Jools Holland and his Orchestra, Bad Manners, Squeeze and lots more besides. Ramshackle Serenade a superb live band who are seriously fun!

<http://ramshackleserenade.com/>

www.facebook.com/RamshackleSerenade/

On stage from around 8.00pm

Thursday 22nd August

Velocity

Velocity are a fresh and high energy punk, indie and classic rock influenced power trio from Peterborough. Delivering classic and modern covers as well as their own material, they never fail to excite. Velocity will be performing at Peterborough Beer Festival 2019, with a huge show planned and for the first time ever in the history of the band in Peterborough we will be performing as a four piece! Expect scenes like you have never seen before folks!!

<https://www.facebook.com/velocitytheband/>

On stage from around 7.30pm

The Ouse Valley Singles Club

If you are not familiar with The Ouse Valley Singles Club or have yet to catch their live show then you are in for a treat. They are one of, if not the, most original outfits currently playing the live circuit.

Influenced by the long forgotten sounds & traditions of 1950's Skiffle (Google it) they combine this sound with the energy of Punk and the swing of Rock and Roll, whilst occasionally dropping some Reggae flavour into the mix. Then layering this with hilarious folk-like story-telling, often crossing the parameters of what is deemed to be politically correct but keeping it very tongue in cheek. In doing this, they have created a truly original & highly entertaining sound that has been dubbed "New Wave Skiffle" and they have been described as 'George Formby meets The Clash' where Vaudeville Music Hall meets Working Men's Club.

'The scourge of the Metropolitan Liberal Elite' TOVSC put on a show that gives a hysterical observational account of every day tales of woe with a razor-sharp observational narrative whilst rocking the crowds with their infectious ear-worms.

Highlights of their musical journey came when they supported luminaries Chas and Dave on their 2014 tour, warmed up for Sir Bob Geldof and The Boomtown Rats in the main arena at the Great British Alternative Music Weekender at Butlins Skegness as well as providing warm up for the likes of Pete Doherty, The Wonderstuff and the poetical musical comedy genius KATG. Clearly illustrating their flexibility and appeal to audiences of all ages and musical backgrounds going down a storm and building their following at every gig they play.

<http://www.theousevalleysinglesclub.com/>

On stage from around 9.00pm

Friday 23rd August

Hereward Harmony

Hereward Harmony are a 4 part acapella style barber shop chorus which consists of tenor, lead, bass and baritone vocals, the chorus has been established about 35 years and some of the older members have served for most of these years! Singing a variety of songs including traditional, hymns and most style of music, they sing in a variety of venues including churches and charity events. Rehearsals are every Thursday night at Orton Wistow and anybody who would like to have a go at singing is very welcome to come and try us!

<https://www.herewardharmony.com/>

On stage from around 4:30pm

Cap'n Rasty's Big Time Charlies

We'll abandon ship or abandon hope, one or the other!!!! It's that olde threadbare buccaneer Cap'n Rasty with his nefarious crew of scurvy dogs! Now featuring half of "The League of Mentalmen" with the press ganging of Mickey 9 Tails on guitar joining Droney Monotoney on bass and Harry Guantanamo on drums.

This 4 piece energetic pop, punk, pirate band will kick off Friday evening murdering love songs for the lost 'n' lonely so..... Take what ya can!!!! Give nothing back!!!!

<https://www.facebook.com/Capn-Rastys-Big-Time-Charlies/>

On stage from around 7.30pm

Let there B/DC

What makes AC/DC such an exciting, pulse pounding band and how do we recreate the fire of their live performances? That's the main question we asked ourselves when we fired up the rock and roll train that was to become LET THERE B/DC in February 2011.

Our current five man line-up have had AC/DC running through their veins since childhood and our passion for the music injects the venom into every show that we play.

We deliver all the favourites such as Highway to Hell, Whole Lotta Rosie and Thunderstruck together with rare and seldom heard album tracks such as Walk All Over You, Soul Stripper and Kicked in The Teeth and many, many more.

With our 3 original members consisting of Neil (Malcolm Young/Guitar), Paddy (Phil Rudd/Drums) and Steve (Cliff Williams/Bass) making up the 'engine room', it gives our (Angus Young/Guitar) Dave and (Brian Johnson/Bon Scott/Vocals) Andrew room to really fly and take our show to a whole new level.

We pride ourselves on never usually playing the same set list twice, so you never know what you might hear!

Whether you've been a fan from the very beginning or

never seen us live before, we hope to see you all down the front. Are You Ready For A Good Time?

<https://www.lettherebdc.com/>

On stage from around 9.00pm

Saturday 24th August Afternoon

Matt Howard

Matt's powerful vocal performance and crisp guitar riffs are reminiscent of artists such as Paolo Nutini, The 1975 and Ed Sheeran. He is well-known and established as a covers and requests artist on the local music scene gaining a strong reputation as a talented performer impressing a growing audience of fans.

Find Matt on Facebook: Matt on Facebook

On stage from around 2.00pm

Stacey Lowth

Stacey is a Peterborough based solo guitarist/singer, open mic host and entertainer at a young(ish) folks facility. Stacey's repertoire covers a variety of genres and her influences include Janis Joplin, Rolling Stones, Pink Floyd, Dolores, Kate Rusby and many more. To quote..."I'm very passionate about music and how it makes folk feel".

On stage from around 3.00pm

23 Reasons

With a diverse, genre spanning repertoire, 23Reasons are a three piece band playing songs you know and love, but with an acoustic twist. Forming in 2017, with Scott - Vocals & Guitar, Simon - Guitar and Otto - Percussion they have played regularly in the Grantham and Peterborough area; building a strong reputation, they are well known for their unique sound and style.

<https://www.facebook.com/23ReasonsBand/>

On stage around 4:00pm

Ant MacAndrew

All the way from Newark, Notts, Ant is an amazing solo performer with the power of a band. For fans of Mumford & Sons, Ed Sheeran, the Script, comes one of the hardest working touring musicians in the world. If you're looking for the catchy chorus, the hook, the magic - Ant MacAndrew is the one!!

<https://www.antmacandrew.co.uk/>

On stage from around 5.00pm

Saturday 24th August Evening

The Contacts

In just two years The Contacts have established themselves as a very popular Soul Band, not just in Peterborough, but nationwide! Luke Allport, Chris Dunn & Les Wheeler, formed the band with the idea of bringing a select mix of upbeat Motown & Northern Soul to audiences that really wanted to dance! They were soon joined by Rachel Mizon on vocals and Cam Logan on keyboards, all having played together in projects in one form or another. The band has gone from strength to strength regularly playing sold out gigs at all the popular music venues of Peterborough. In late 2018 the very talented Gemma McDowell joined the band as lead female vocalist when she returned to the UK. Gemma has rapidly become the star of the show, sharing the lead vocals with Luke, and injecting a real sparkle into the gigs. The band has a lively varied repertoire and you will know that the audience will be dancing along from the very first song. Listening carefully their set it grows beyond that of Motown, but stays within the comfort zone of the genre. The Contacts provide a stunning set of musical entertainment, are an act not to be missed and looking forward to entertaining you at Peterborough Beer Festival 2019.

www.facebook.com/thecontactssoulband/

On stage from around 7.30pm

Blurd

2019 marks the 25th Anniversary of the release of the seminal Blurd album, Parklife, which was to feature in the UK Albums Chart for a massive 90 weeks and came to define the emerging Britpop scene in 1994. What better way to celebrate this anniversary than to have the amazing Blurd closing this year's Beer Festival. Blurd is the UK's longest-running and most authentic tribute to Britpop legends Blur. Together since 2006, Blurd has performed as far afield as the Dublin Academy and the Isle of Wight Festival.

Their approach is simple; to sound like and to look like Blur, and thousands of music lovers, festival-goers, and fans of Blur testify that they do just that!

The last few years have been manic for the band, headlining stages at the Isle of Wight Festival and London's O2, appearing at festivals alongside acts such as The Farm, Inspiral Carpets, The Happy Mondays, Cast, Lightning Seeds, Primal Scream, The Charlatans and more, as well as frequenting many university events and being asked to appear in a BBC documentary and a film about the rise of Britpop!

<http://www.blurd.co.uk/>

On stage from around 9.00pm



As our farmers know all too well: no pain, no grain.

They say nothing worth having comes easy. Unfortunately for our farmers that's true of the barley we use to brew our beers. We use a classic variety called Golden Promise, grown to our own unique specification. The biscuity, golden malt it produces is the perfect partner to our natural spring water, and is vital to Landlord's depth and delicate balance of flavour. It's also a type of barley that's notoriously hard to grow, and our exacting specification makes it even more difficult. Which makes it a costly ingredient and a real challenge even for experienced farmers. Luckily we can offer some liquid therapy.

All for that taste of Taylor's



POSH PINTS

AND AWAY WE GO.....

They say it's the hope that kills, and Posh supporters travelling to the away fixtures below will doubtless be hoping for quality refreshment in the establishments mentioned! There's football to watch as well...

Saturday 10th August (League)
Tuesday 13th August (Carabao Cup)

OXFORD UNITED
KO 1500/1945

LAMB AND FLAG

12 St. Giles Street OX1 3JS

Classic city pub with no music, Wi-Fi or other distractions from friendly conversation. Beers from the South-West (Palmer's, Skinner's) feature and the pub is believed to be the setting for Thomas Hardy's novel *Jude The Obscure*. Lunchtime food served.

MASONS ARMS

2 Quarry School Place OX3 8LH

Family-run community pub serving a wide range of guest ales as well as Hophead and Boltmaker plus many bottled beers. Multiple local CAMRA City Pub Of The Year winner. No lunchtime grub though.

ROSE AND CROWN

14 North Parade Avenue OX2 6LX

Popular Victorian free house, run by the same landlords for 30 years. Adnams, Hook Norton, Shotover plus guest. No intrusive music or mobile phones allowed – so be warned. Lunchtime food available.

Tuesday 20th August

SOUTHEND UNITED
KO 1945

MAWSON'S

781 Southchurch Road SS1 2PP

The town's first micro, local CAMRA Pub Of The Year 2017 and Cider Pub Of The Year 2017 and 2018. No food served.

RAILWAY HOTEL

32 Clifftown Road ss1 1AJ

Large Victorian hotel with an historic interior. One of the top ten vegan pubs in the country (non-vegan food, including pizza, is also available). Up to seven cask ales available.

Saturday 24th August

MILTON KEYNES DONS
KO 1500

MOON UNDER WATER

Xscape, Avebury Boulevard MK9 3NN

Popular large single roomed Wetherspoon house offering the usual services foodwise plus ten handpumps.

WETHERSPOON'S

201 Midsummer Boulevard MK9 1EA

Not to be confused with – well, you get the picture. Popular with local CAMRA members, who voted it their Pub Of The Year in 2017, this pub is “unbeatable for price and beer range”. The familiar food menu operates.

Saturday 7th September

**SHREWSBURY TOWN
KO 1500**

NAG'S HEAD

22 Wyle Cop SY1 1XB

Allegedly haunted pub whose interior has remained unchanged for many years. Hobsons Best, Doom Bar, Landlord, Wye Valley HPA, guest ale. But no food.

THREE FISHES

4 Fish Street SY1 1UR

Freshly-prepared grub is available in this 15th century building in the town's medieval quarter to complement the five local and national ales, including Stonehouse Station bitter and Three Tuns stout.

Tuesday 17th September

**TRANMERE ROVERS
KO 1945**

TRAVELLERS REST

169 Mount Road, Bebington CH63 8PJ

300-year-old coaching inn, decorated throughout with brasses and bric-a-brac. Guest ales often from local microbreweries. BUT – no evening food Mondays or Tuesdays (this is a Tuesday night game).

GALLAGHER'S TRADITIONAL PUB

20 Chester Street, Birkenhead CH41 5DQ

Multiple award-winning genuine free house serving Brimstige Trapper's Hat bitter and five changing ales. Military memorabilia and shipping images abound, and good value meals are served until 9pm.

Saturday 21st September

**DONCASTER ROVERS
KO 1500**

CORNER PIN

145 St. Sepulchre Gate West DN1 3AH

Multi award-winning pub close to the railway station, ales are mainly from small independent breweries such as Leeds and Stancill. Local CAMRA Pub Of The Year 2017. Lunchtime food served.

DRAUGHTSMAN ALEHOUSE

Station Court DN1 1PE

Located on Platform 3B of Donny Station, this former Victorian buffet bar stood empty for eighteen years, but now real ales from regional brewers (Exit 33, Thornbridge) change regularly. Baguettes and home-made pies can be enjoyed whilst viewing the Victorian wall tiles and drawings of steam locomotives.

PLOUGH

8 West Laith Gate DN1 1SF

Three ales, including Acorn Barnsley Bitter, are served in this friendly haven, where the interior dates from 1834 and is mentioned in CAMRA's National Inventory of Historic Pub Interiors.

AI



Diary Dates

CAMRA meetings, socials and beer festivals

AUGUST

Saturday 10th

Duckfest, Ruddy Duck, Peakirk PE6 7NF

Real Ales and Ciders, BBQ, Live Music

Tuesday 6th – Saturday 10th

Great British Beer Festival, London Olympia,

Hammersmith Road, Kensington W14 8UX.

Real ales, ciders and perries, craft beer, wine, gin, food, music, and entertainment.

For further details visit : www.gbbf.org.uk

Friday 16th - Sunday 18th

7th Annual Beer Festival, Five Horseshoes,

Barholm PE9 4RA

Friday from 4pm, Saturday from 1pm, Sunday from 12pm

Pizza/BBQ Friday and Saturday

Tuesday 20th – Saturday 24th

42nd Peterborough Beer Festival, Embankment, Peterborough PE1 1EF.

400+ real ales, including many Festival Specials.

Ciders and perries, bottled beers, wines and soft drinks plus a Gin Bar. LocAle and specialist

keykeg/craft beer bars. Large selection of food stalls. Live music. Family friendly Festival.

For further details visit:

www.peterborough-camra.org.uk

Friday 30th - Sunday 1st September

Inaugural Summer Beer and Music Festival, Crown Inn, Great Casterton PE9 4AP

20 Real Ales, Ciders and Gin Bar. Live entertainment each day.

SEPTEMBER

Monday 2nd

Branch Monthly Meeting at the Palmerston Arms, 82 Oundle Road, Peterborough PE2 9PA.

All members welcome, please bring membership card.

Thursday 19th – Saturday 21st

Elgood's Brewery Beer Festival, North Brink,

Wisbech PE13 1LW

For further details visit:

www.elgoods-brewery.co.uk/elgoods-beer-festival-2019

Friday 20th – Sunday 22nd

1st Windmill Charity Beerfest, Cherry Orton Road,

Orton Waterville PE2 5EQ

20+ Real Ales throughout the weekend from guest

ales to our main brewers. Gin and Flavoured Gin

Bar. Family entertainment throughout the weekend,

live music, meet the brewers (tbc), food and fun!!!

Fundraising for Sue Ryder – Thorpe Hall.

For more info check out our Facebook page, email

info@thewindmillortonwaterville.co.uk or

telephone 01733 390126.



Early Learning Centre

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peterborough.camra.org.uk

Trading Standards

08545 040506

www.consumerdirect.gov.uk

Check out our website at:

www.real-ale.org.uk

Pub Merit Awards & Gold Awards

Does your pub have excellent beer, friendly staff, a great atmosphere, community spirit, or have they introduced additional hand pumps? If so, nominate them for an award. Gold Awards are for pubs that make exceptional efforts to improve. The Merit Awards is for pubs that continue to maintain high standards. If you know of a deserving pub within the branch area, please complete the form below indicating Gold or Merit and post to the secretary or email nominations to info@real-ale.org.uk

Pub name:

Pub address/town/village:

Reason for award:

Your name:

Your phone number or e-mail address:

Your membership number:

The Farmers • Yaxley

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